

16

filari

SICILIA

DENOMINAZIONE DI ORIGINE CONTROLLATA

CASE ALTE

NERO D'AVOLA

Biological wine

16 filari



Soils: hilly, clayish and sandy

Altitude: 500 meters above sea level

Ages of vines: 1998

Training system: espalier rearing with Guyot pruning

Viticulture: vineyard conducted according to the principles of biological agriculture with thinning of the bunches in pre-veraison.

No. of vines/hectare: 3.500

Yield/hectare: 6.0 tonnes

Harvesting: manual harvest and grape selection through small case of 8 kg. After harvest grapes are carried rapidly to the cellar.

Fermentation: after de-stemming, the grapes are fermented in small stainless steel tanks with selected yeasts at 23°C. During maceration, 10-12 days, are made breaks of daily cap by manual punching.

After racking, malolactic fermentation takes place in steel tanks with indigenous lactic bacteria.

Aging: 8 months in French oak casks, 6 months in bottle before release.

TASTING NOTES

Colour: deep ruby red with light violet reflections.

On the nose: notes varied, ranging from fruity notes of blackberries, cherries, raspberries those spicy rosemary, tobacco, cloves.

On the palate: large structure with balanced acidity and fine tannins, silky but alive and well present to confer the right vivacity and nice length to the wine.



www.casealte.it